





SNACKS

IBERIAN CURED HAM RESERVE J.P DOMECCQ	32,00€
HAM J.P DOMECCQ CROQUETTE (unit)	3,45€
INNSBRUK CROQUETTE (unit)	3,45€
WILD MUSHROOM AND FOIE CROQUETTE WITH APPLE COMPOTE (unit)	3,75€
SEA ANEMONES FROM CÁDIZ WITH CITRUS MAYONNAISE	A/M
ANCHOVIES FROM "L'ESCALA"	24,00€
TOASTED FLAT BREAD WITH TOMATO	3,95€
GUACAMOLE IN MOLCAJETE WITH NACHOS 	18,50€
BALFEGÓ TUNA DICES with wasabi foam	24,00€
LOBSTER ROLL WITH LOBSTER TAIL, ROAST BEEF, BRIOCHE BREAD  (french fries and secret sauce)	26,00€

COLD STARTERS

WARM PRAWN SALAD with watercress, lamb's lettuce, radish, saffron prawn and mojo picón	22,00€
CEVICHE OF MARKET'S FISH with coconut cream, avocado, mango and pickled red onion 	32,00€
SMOCKED SALMON POKE with mango, edamame, avocado and royal quinoa	28,00€
BALFEGÓ TUNA SASHIMI with teriyaki sauce and lactonesa wasabi	32,00€
VITELLO TONNATO with capers, watercress leaves	26,00€

WARM STARTERS


PAD THAI rice noodles with prawns, vegetables, peanuts, ginger and tofu 	22,00€
EGGS FROM "CALAF" with foie or Iberian ham J.P. Domeccq	22,00€
VEGETABLES WOK seasonal vegetables with celery cream	19,50€
RAVIOLI OF MUSHROOMS AND PRAWNS with Parmigiano cheese cream	22,00€
PENNE A LA AMATRICIANA Bacon, tomato, pecorino cheese, basil.	21,00€
SPINACH NOODLES with CARBONARA egg yolk and pecorino cheese	22,00€
RAVIOLONE WITH ROASTED AUBERGINES AND SMOKED SCAMORZA CHEESE with anchovy and courgette sauce	22,00€
ROASTED DUCK AND PEAR RAVIOLI with mushroom cream and a touch of pesto	22,00€

FISH

OCTOPUS WITH COCONUT AND GINGER philippine style	32,00€
GRILLED KING CRAB with assorted mushrooms	42,00€
SMOKED BALFEGÓ TUNA TATAKI with arugula and sake, sesame and soy vinaigrette	34,00€
SALMON TARTAR with mango, guacamole and herring caviar	32,00€
GRILLED ATLANTIC SEA BASS with piquillo and mushroom ragout	32,00€
LOBSTER BROTHY RICE	32,00€

*This restaurant complies with Decree 1420/2006, preventing anisakis in fishery products.*

MEAT

CHATEAUBRIAND with béarnaise sauce and soufflé potatoes (for 2 people)	75,00€
SUCKLING PIG FROM SEGOVIA cooked at low temperature with anise infused pineapple	34,00€
"DELTA DEL EBRO" RICE with "canetó" duck and truffled butter	34,00€
OUR "SPEAKEASY" STEAK TARTAR 	30,00€
BEEF RIBS NEW YORK STYLE low-temperature beef ribs with pumpkin parmentier	32,00€
MEAT BALLS mixed beef and Iberian pork meatballs with andalusian-style squid	26,00€

Bread and entertainment 4,60€  
10% VAT included

*Please inform our staff if you have any allergies or food intolerances.*